



## Fruit Pizza



### Ingredients

**Cookie Crust:** The *really* easy version: Pillsbury Ready to Bake Sugar Cookie Dough (small roll), softened **OR** 1 package Sugar Cookie Mix

#### Cream Cheese Layer:

- 8 oz. Cream Cheese, softened
- 1/4 cup powdered sugar
- 1 tsp. vanilla

#### Glaze:

- 1/2 cup white sugar
- 1 pinch salt
- 2 1/2 Tbsp cornstarch
- 1/2 cup orange juice
- 2 Tbsp lemon juice
- 1/4 cup water
- 1/2 tsp orange zest (optional)

**Fruit:** Enough bright, colorful fruit to cover your pizza

### Directions

**Crust:** Preheat oven to 350. Slightly grease the bottom of a pizza pan. If using ready to bake dough, spread evenly on the bottom of pizza pan. If using cookie mix, prepare as directed and spread evenly on the bottom of pizza pan. Bake at 350 for 8-10 minutes or until slightly brown around outside of crust. Cool

**Cream Cheese Layer:** Beat cream cheese, confectioner's sugar & vanilla until smooth & creamy. Spread on cookie crust, once it is completely cooled.

**Fruit:** Wash, dry & cut fruit as necessary. Arrange on top of cream cheese layer in a circle pattern, starting from the outside and going in.

**Glaze:** In a saucepan, combine sugar, salt, cornstarch, orange juice, lemon juice and water. Cook and stir over medium heat. Bring to a boil, and cook for 1 to 2 minutes, until thickened. Remove from heat, and add grated orange rind. Allow to cool, but not set up. Spoon over fruit. Chill for at least 2 hours, then cut into wedges and serve.

**NOTE:** Your cream cheese layer will prevent your cookie from getting soggy by the fruit & glaze. Try to spread the cream cheese to the outside of the cookie, and pour the glaze when it is thick enough to not just run over the fruit, but coat the fruit.